

## Plates of pleasures

### Plate of the sea and the land

All the best pleasures from the sea and land! This is a plate for Kings! Piece of a goat and Pag cheese, little bit of curd, olives, prosciutto, sheep curd with anchovies pâté, salted and marinated anchovies, smoked fish, olives pâté, capers, motar, fruit, homemade bread...all that accompanied with wine and beautiful view of bay.

### The treasure of the island of Pag – Cheese

For everybody who enjoys a cheese, rhapsody of flavors! Pag cheese, soft goat cheese with sage, curd, Otočan, Kolanjac, goat's cheese with rosemary and lavender, domestic dried figs in prošek, curd, sage honey and almond sweet cream, Škripavac (traditional soft and full-fat cheese) and sun-dried tomatoes in olive oil and basil, cheese with truffles, marinated pear with artisan cheese, few olives and walnuts! Feel free to pick a grape from grandpa Benko's grape arbor! All that accompanied with little bit of wine will make you feel just perfect thanks to cheese dairy MIH Kolan, Gligora Kolan and Paška sirana Pag..

### Benko's plate

First of all salted sardines! And then all kind of filleted and marinated anchovies, sardines, shrimp, smoked fish... all together in olive oil with capers and motar. .

And there is a peppe fish, pepper filled with anchovies from OPG Živko from Kaštela, homemade bread, tapenada and salted fish pâté!

### Plate with baked goat cheese

This is a story with baked goat cheese, dried figs, prošek and almond ice-cream and marinated figs with prosciutto, homemade bread. And of course unavoidable wine....

### Good evening, friends!

Run, Mare, run! Bring savor fish or marinated one. People are happy, there is a glass of white wine on the table, the scent of toasted bread with tomatoes and parsley in olive oil is spreading around. Good evening, dear ones!

### Marinated vegetables, goat cheese

We marinated eggplant, zucchini and tomatoes, pears, olives, grapes...(myrtle, basil, sage), with piece of goat cheese, homemade bread.....and that's it for us and for you just a beginning with all these flavors.

### Wow, I love johnnycakes

Hot johnnycakes with anchovies, samphire and olives, fish pate, two-three rucola leaves and salted tomatoes. It goes well with a glass of beer. What else can one recommend?!

### In the end, his majesty the Pag Cheese

There is no need for anything else beside pag cheese...well maybe a little extra bread and olives. And wine, of course.

## Tasteful lunch, plain supper, homemade pasta

### Homemade Ravioli Marioli with soft and creamy curd from Pag

Homemade ravioli filled with curd from Pag, on olive oil and sage with little bit of feta cheese and prosciutto, olives and grated Pag cheese.

### Homemade macaroni with seafood

Macaroni with anchovies, adriatic shrimps, Mussels harvested from the Novigrad Sea (Dalmacia), smoked fish, olives, capers, tomatoes, myrtle and *motar* (*Crithmum maritimum*) from the island Maun

### Forest homemade pljukanci

Dried boletus, fresh champignon. With homemade pljukanci, little olive oil, wine, prosciutto, pesto of parsley, capers and Dalmatian prošek it is a perfect combination.

### Pljukanci with curd, prosciutto and chicory

Freshly made pasta with curd, prosciutto and chicory. Can it be simpler? (traditional homemade pasta)

### Makaruns with pest of mendula and Pag cheese

Smells like summer ... Makaruns full of sunny hours. A drop of olive oil, a hand of almonds, a little bit of Pag cheese, a grain of salt, a stem of basil, a drop of sea, a sage flower ..

## Soup, minestrone ... homemade dish

## Seafood

### A taste of sea, a taste of salt

Fish for two – grilled gilt-head sea bream and European seabass, calamari stuffed with smoked ham and goat cheese, fish and vegetables on the stick, cod and hake patties baked in a paper bag, Swiss chard ... just say a word! Let's share the fish, it's for two!

### **Homemade squid**

What can we eat? Lunch is coming soon. Squid stew is being prepared with potatoes in wine. We'll have gravy in a minute. Let spice it and enjoy.

### **Octopus, musky octopus ,cuttlefish and squid brudet**

(fish stew) with polenta)

### **Sea bass in aromatic wrap**

Sea bass fillet, vegetables, tapenade, dried tomatoes, grapes, olive oil and wine, sage and rosemary - all mixed, wrapped and cooked together! The tasty aroma will envelop the entire terrace.

### **For the good old days**

When you put squid, prawns and lophius in a pan to boil add to the ingredients some prosecco wine. Boiling won't be heard anymore. Nothing on this world can be thirsty. Just summer. Along with the fish story goes baked, spicy polenta made of peppers, olives and island herbs.

### **Mussels alla "buzara"**

Mussels harvested from the Novigrad Sea (Dalmacia). The best in the world! Not only do they taste and smell deliciously but they are quite unique because their shells cannot be scraped.

**White flesh fish extra quality 1 kg**

**Adriatic shrimps I 1kg**

**White flesh fish I. quality 1kg**

**Adriatic shrimps II 1kg**

## **I love meat!**

### **Lamb sauce with herbs**

Lamb from island of Pag has specific flavor because of variety of herbs which grows on island. We prepare lamb sauce according to traditional recipes with vegetables and homemade pasta as a side dish, grated Pag cheese

### **Tonight is the Night**

Why do we always have to make something different and complicated? Why do we have to turn here, turn there and make miracles out of all these meals? It's final time to take a rope, throw anchor, sit and eat.

Guys are waiting, wine is chilled. Let the time run as it flies fast..Grilled pork is coming to your table, meatballs (čevapčići), hamburgers, veal rolls, roasted peppers stuffed with cheese, vegetables and chips....Tonight is the Night!

### **Lamb in sauce**

Lamb steaks are baked for a while with edible plants and a drop of Pošip wine, till we get odorous juices. Served with potatoes with rucola and onion

### **All time favourite "čevapčići" (minced meat rolls)**

It's a lie that "čevapčići" (minced meat rolls) are not typical of a tavern! Enjoy our "čevapčići" and potatoes.

## **Vegetables in rainbow colors**

### **Vegetable stew**

Summer is coming, the sun is shining, there's plenty of vegetable. Why don't you taste our zucchini and noble cheese dumplings with fresh cucumber and capers sauce warm tomato with curd and goat cheese along with fragrant basil, a sealed vegetable complex, eggplant and tomatoes with sheep's curd. Words are not enough...

### **A song about the sea**

Oh, sea, what will you bring us...Some sea salad. Lots of cuttlefish, squid and prawns, samphire, olives, capers, beans and cherries

### **Salad "Pag"**

Salad made with cubed Pag cheese, "škripavac" (soft full-fat cheese), young goat cheese, "skuta" (sheep's milk quark), Pag grated cheese, pears, walnuts and smoked ham.

### **Mixed salad**

## **At last but not least! Desserts!**

**Chocolate cake „Nika and Dorijan“**

**Sweet childhood pasta**

**Lemon cake "Klara and Toma"**

**Strudel (layered pastry with a filling)**

**Ivana's candy**

**Frite**

**Curd Gnocchi, curd, almonds and lemon ice cream, caramel**

## **Dishes by special order From land and sea**

**Lamb with potatoes and vegetables 1kg**